

# THE SALT LAKE HERALD

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**PARKER ON MUD-THROWING.**  
RIGHT THINKING Republicans as well as Democrats will endorse Judge Parker's attitude toward the Democratic campaign book. Judge Parker has declared emphatically that nothing, reflecting on the private character of President Roosevelt should be put out officially by the Democrats. This, notwithstanding the fact that the Republicans, in their campaign book, have not hesitated to say unpleasant things about Judge Parker, the man.

The position taken by Judge Parker is not surprising. His every action since he was elected by the Democratic nomination for the presidency, has indicated that the party honored itself as much as it honored him. Such part as he has taken in the campaign has been above reproach. He has been dignified, able, high-minded, clean. By his every act he has shown himself worthy to fill the high office for which he has been named.

The Democratic nominee will not be injured in the least by any mud thrown at him. More of it will stick to their own hands than to him. He believes, and properly, that if he cannot rise to the presidency without besmirching the character of his opponent it would be far better for him to spend the remainder of his days as a private citizen. If mud throwing is to be done in this campaign, the Republicans will have to do it.

**BLIND PARTISANSHIP.**  
SAYS THE Manti Messenger of recent date:  
Maine goes 23,000 Republican majority. The Republican managers claimed 18,000. Comment is unnecessary, but it indicates that President Roosevelt is just as popular in the east as in the west. The president is recognized east and west as the friend of the people.

The interesting feature of the Messenger's comment is that it is not true. The Republicans did not carry Maine by 23,000 votes. Although they made a net gain of something like 5 per cent, their majority was upwards of 3,000 votes under the figures of four years ago. The Democrats made a net gain of 24 per cent. This indicates, if it indicates anything, that Mr. Roosevelt is not popular in Maine. Of course, the Republican leaders claimed less than they expected. But the purpose of this shouldn't deceive even the Manti editor.

There is, indeed, little comfort for any thoughtful Republican in the Maine returns. The Messenger's comment is the comment of a partisan that deliberately blinds itself and attempts to blind its readers to the facts. That sort of newspaper work was considered the proper thing fifteen or twenty years ago. It is decidedly out of date today. Modern newspapers, whatever their political leanings, do not hesitate to tell the truth, for only by telling the truth can they hope to win and hold the confidence of their readers.

## PRICES AND THE TARIFF.

AN ESTEEMED eastern contemporary is printing a series of laudatory arguments in which it attempts to show that the tariff has no effect whatever on prices. This is in line with President Roosevelt's statement that the tariff has nothing to do with the trusts. It is difficult to understand how, in these times when the tariff has been so exhaustively discussed, so clearly shown to be a tax, any important newspaper can have the hardihood to deny the facts.

The newspaper to which we refer, in the same issue in which its distinguished tariff editorial is published, prints a special dispatch from New York, as follows:

"The very backbone of the American corset industry depends upon the success of the Republican party in November. It is a case of Roosevelt or bust," as a facetious corset manufacturer remarked at Republican headquarters here today. "Corset makers declare they cannot maintain the immense advantage gained over French and Belgian manufacturers if the tariff on this product of American genius is tampered with."

What does the corset manufacturer mean when he talks of the "immense advantage" the tariff gives him over his foreign competitors? Does he not mean that because of the tariff he is able to sell corsets at a higher price than he would otherwise be able to sell them? Of course, he does. Therefore, the tariff is a tax. Therefore, it does have an effect on prices. If it didn't there would be no object in having a tariff, because there would be no protection in it.

This same newspaper not long ago preened itself considerably because it had used its influence to secure the revocation of an order requiring the payment of a duty on pickled sheepskins. It quoted manufacturers as saying that unless this duty were removed they would be driven out of business. So the duty on pickled sheepskins has, by order of the president, been temporarily suspended. Why? So the manufacturers can buy sheepskins more cheaply. Will they sell their product more cheaply? Hardly, because their manufacturers are protected by the very tariff of which they complained when it cut them.

Does the tariff affect prices? Some of us have not forgotten the letter written by Charles M. Schwab to Henry

ry C. Frick in which Mr. Schwab said that because of the tariff "we can make steel rails at \$12 a ton, leaving a nice margin for foreign business." Steel rails are sold in the United States for \$28 per ton. Foreigners can buy them, laid down at almost any port in the world, for \$5 per ton less. But of course the tariff has nothing to do with it.

## SCARCITY OF RADIUM.

THOSE OF US who had been hoping to save on our coal bills by installing a chunk of radium in our furnaces this winter will have to figure out another way of cutting expenses. Sir William Ramsay of London, said to be the world's most eminent chemist, says there is not one-tenth of an ounce of radium in the whole world. Sir William may be depended upon to know what he is talking about because he has just finished an exhaustive inquiry into the matter of the world's supply of radium. He says:

All previous calculations in science are likely to be upset by radium. We must soon be compelled to revise some of the theories of physics that are now regarded as cardinal. Nobody can tell. The future, open to the diligent laboratory student, is fraught with mysteries. One thing is certain—radium is likely to discover a mine of radium. Some statements made about the quantity of that precious substance in existence are absurd.

Few persons who talk about radium and its components realize the great scarcity of the raw material for yielding radium of the exceedingly minute particles used in experiments that have astounded the world. It is impossible to say where the future supply of the raw material is to come from. I believe that in America carbonate rocks promising as a basis for it. Cleveite, a mineral found in Norway, is also looked upon as a favorable source of supply.

Sir William is responsible for the statement that one-tenth of an ounce of radium contains as much energy as 250 tons of dynamite. When it is remembered that "considerable damage can be done with a pound of dynamite" it becomes apparent that radium is the most powerful agency in the world. And, while a little of it goes a long way, it is disappointing to note that the greatest of experts believes it will be a very long time before the general public has a chance at it.

## FORTUNES FOR CLOTHES.

A NEW YORK WOMAN, who is in a position to know, because she spends her entire time designing costumes for other women, says that many New York women spend \$25,000 a year for their clothes. One spends \$50,000 annually, and several spend more than \$40,000. The designer defends this extravagance on the ground that it furnishes employment to hundreds of persons who need the money. Just the same, it would be just as well to do good in some other way.

Twenty-five thousand dollars is enough to keep ten families in comparative luxury. It would keep twenty-five families in comfort. It is absurd to say that it is necessary for any one woman to spend that much money on her clothes. Not one American woman in 10,000 will spend \$25,000 on her personal apparel in a lifetime. It may be said that if the wives and daughters of our rich men didn't spend the money on their apparel they would find some other extravagant channel for it.

This is probably true, but one extravagance does not justify another. There are so many people who have hardly enough clothes to keep them comfortable, hardly enough food to keep them from starving, that the publication of such items as the one to which we refer almost surely breeds anarchistic thoughts. It seems so monstrously unfair for one to have too much while another has nothing. There is enough in the world for all of us; there should be too much for none.

If Brother Cutler is elected the members of his staff will surely pay him the delicate compliment of buying their uniforms from him.

Just by way of showing that the vice presidency is not a political graveyard, Adlai E. Stevenson is out stumping for the Democratic national ticket.

President Roosevelt is said to be "Dee-light-ed" over the returns from Maine. He is probably training himself to look pleasant the day after the election.

Talking about candidates for the Carnegie medal, Former Senator Helfield, Democratic candidate for governor of Idaho, is now stumping the southeastern counties of that state.

Nevertheless, the Georgia banker who said so many nice things about the negro banker from Virginia at the bankers' convention, would hardly care to invite his colored brother to a seat at his table.

The London Spectator declares that Russia and Germany have formed an alliance, and insists that it is time for England and France to do likewise. Goodness gracious, hasn't the world plenty of trouble now?

A New Jersey man attempted to commit suicide by shooting himself through the brain. He has recovered now and the doctors say his mental condition is better than ever. It improves some heads, apparently, to shoot the brains out of them.

Some Republican papers are making a great hullabaloo over the fact that Senator Gorman is going to devote practically all of his time from now on to the Democratic national campaign. We suspect that some fight is concealed behind the noise. Certainly Senator Gorman has every right to take part in the campaign if he so desires. He is recognized as an astute political manager, he is competent to give good advice and, besides, Henry Gassaway Davis is his cousin.

## A SUBSTANTIAL LUNCHEON

By Cornelia C. Bedford.

IT is frequently desirable to serve at noonday a substantial meal, which is not a dinner. This is accomplished most readily by omitting the roast and using in its place a reclaude of some sort, chops or fried meat or fish. Whether the family are alone or have guests, the following luncheon will prove both sightly and staying in quality.

Green Pepper Canapes.  
Rhode Island Chowder.  
Italian Croquettes. Summer Squash.  
Egg and Potato Salad.  
Raspberry Ice.

Cut from a stale loaf twice as many thin slices of bread as there are persons to be served. Trim off all crust and cut each piece in oblongs about two or four inches. Quickly saute these in a little hot butter in a frying pan until each piece is a golden brown. Lay on soft paper to absorb the grease and let it stand until cold. Open one or more large sweet green peppers, remove the seeds and white veins and chop very fine, about half a teaspoonful will be needed for each canape. Also finely chop the white of a hard boiled egg. Spread each canape thickly with stiff mayonnaise and over this arrange the pepper and egg white in alternate diagonal lines. At opposite ends place a small pinola, pressing it into the mayonnaise so that it will stand. Two of these canapes are arranged on a small plate at each for five minutes and then drain; chop fine a quarter of a pound of fat salt pork and a large onion. Cook until soft some fresh or canned tomatoes, strain and measure—a cupful and a quarter will be needed. Put the pork and onion in a kettle or large stew pan and cook slowly until well tried out and beginning to color; add a cupful of boiling water and cook for ten minutes. Add to this the strained clam liquor, the chopped hard part of the clams and a pint of boiling water; sprinkle with a quarter of a teaspoonful of pepper and simmer until the potatoes begin to soften. Stir in the soft clam bodies, the tomato and a saltspoonful of baking soda. In another saucepan scald a pint of milk and thicken it with one tablespoonful of flour smoothly dissolved in a little cold milk. To the chowder add two table-spoonfuls of butter; when dissolved take from the fire, add the milk and a cupful or more of broken crackers and serve at once.

Early in the morning boil some macaroni in plenty of salted water. Rinse in cold water, then stir fine with a sharp knife. There should be three-quarters of a cupful when prepared. Free some cold roast or boiled beef from fat and grate and put through the chopper sufficient to measure one cupful and a quarter. In a saucepan on the fire mix one table-spoonful of butter and two rather heaping table-spoonfuls of flour; cook until pale brown, then add a half cupful of stewed and strained tomato—if cooked with a little onion and whole spice for a tomato sauce it will be still better. Stir until smooth and thick, season with salt, pepper and celery salt, and cook for five minutes, then add the meat and macaroni, spread out on a buttered plate and set away until cold and firm. Break an egg in a saucepan, add a table-spoonful of warm water and beat enough to break the stringiness. It must not be frothy. Have ready a quantity of fine dry bread crumbs. Dust the hands lightly with flour, form the cold mixture into croquettes, dip each into the beaten egg, taking care that every portion of the surface is moistened, then roll in the crumbs. Have ready a deep kettle partly filled with smoking hot fat. Place three or four of the croquettes in a wire basket (previously dipped in the fat to grease it) and lower it into the fat. Take out as soon as cooked golden brown (which should be in a minute or so) and drain on unglazed paper. Keep hot until all are done. They are best served on a heated platter or shallow dish.

Few know how delicious summer squash can be when very young—fewer still have the opportunity to raise them and so be able to pick the tiny squash at what epicures declare to be the proper time—when a little smaller than an egg. Those who have kitchen gardens know that the younger the fruit or vegetable when picked the more abundantly the vine will bear. Take a dozen or more such little squash and boil them whole in salted water until tender enough to pierce with a straw. Drain and drop them into a white sauce made with one heaping table-spoonful each of butter and flour, a cupful and a quarter of milk and salt and pepper to taste. In five minutes they are ready to serve. When such tiny squash are not obtainable, use larger ones, cutting them in inch dice; unless the skin is hard they will not need paring or seeding. Heat a table-spoonful of butter in a deep saucepan, add a scant table-spoonful each of chopped onion, cook slowly for two minutes, add the squash, a half table-spoonful of salt and half as much pepper. Cook, shaking frequently, for ten minutes, add four table-spoonfuls of boiling water, cover and cook until sufficiently tender to mash; this will take from ten to twenty minutes longer.

Pare and cut four large potatoes in half-inch cubes; boil in salted water until tender, but unbroken, and drain. Mix quickly a French dressing—four table-spoonfuls of olive oil, a half table-spoonful of salt, a quarter of a table-spoonful of vinegar; to this add a table-spoonful of onion juice and pour over the hot potatoes, then set aside until chilled. Boil two eggs for half an hour; when cool shell and cut in thin slices. Have a bunch of watercress picked over, washed and dried; arrange this on a salad dish. If there is a pickled beet in the pantry, cut from it a few tiny circles, crescent or other fancy shapes. Prepare a second quantity of the French dressing and cut fine a few sprigs of parsley. Arrange the potatoes and egg in alternate layers on the cases, pour over the French dressing and garnish with the beet and parsley and a few pinolas. The advantage in this method of preparation is that the dressing is more thoroughly absorbed by the hot potatoes and neutralizes certain alkaline properties which are found in this vegetable, while onion juice will prove acceptable to those who dislike the raw fish.

Boil together for ten minutes one cupful of sugar and a pint of water. Reserve two table-spoonfuls and add to the remainder a teaspoonful of granulated gelatin which has been soaked in two table-spoonfuls of cold water until soft. Strain and when cold add two cupfuls of raspberry juice and one cupful of currant juice (pressed from the crushed fruit) then freeze. When half frozen add a meringue made with the stiffly whipped white of an egg and the reserved syrup. Finish freezing and pack in ice and salt for two hours.

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Edward H. Snow of St. George.  
FOR CONGRESS:  
Orlando W. Powers of Salt Lake City.  
FOR STATE GOVERNOR:  
James H. Moyle of Salt Lake City.  
FOR JUSTICE OF SUPREME COURT:  
Charles S. Varian of Salt Lake City.  
FOR SECRETARY OF STATE:  
Levi N. Harmon of Price.  
FOR TREASURER:  
William B. Wilson of Ogden.  
FOR AUDITOR:  
John W. Geiger of Park City.  
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